Perfumer & Flavorist Editorial Index for Volume 3

The issue number in ( ) is followed by page number(s)
(1) represents February/March 1978 issue; (2) April/May; (3) June/July;
(4) August/September; (5) October/November; and (6) December/January 1979

ASTA's Research and Public Relations Revenue Program—Operation Bootstraps, (5)33

Chemical technology as a source of synthetic fragrance and flavor materials, (6)51
Citrus essential oils, (6)35
Commercial production of non-citrus essential oils in North America, (6)21
Composition of Helichrysum essential oil, (5)25
Consumer's view—Flavor Symposium on Natural vs. Artificial, (4)9
Contribution to the study of Eriocephalus punctulactus essential oil: II. Azulenic compounds, (2)32
Contribution to the study of the chemical composition of the essential oil from the terminal branches of the cypress tree in the Grasse area, (5)1
Contributions of American chemists to the aroma industry, (6)16
Creating the fragrance—The Successful Launch, Perfumer's Symposium Proceedings, (3)10
Creating the profile—The Successful Launch, Perfumer's Symposium Proceedings, (3)3
Cyclialkylation of aromatics with isoprene—musks to herbicides, (1)33

Development of instrumental analytical methods for essential oils and aroma chemicals, (6)41
Dior-Dior, (2)25

EOA President's Address, (1)51
50th Anniversary—Essential Oil Association, (6)1

Fixation in perfumery—what we understand, (2)27
FEMA Annual Meeting Report, (3)43
Flavor Symposium on Natural vs. Artificial, (4)1
Flavorist's point of view—Flavor Symposium on Natural vs. Artificial, (4)20
Food technologist's point of view—Flavor Symposium on Natural vs. Artificial, (4)24
Fragrance selection and marketing decision—The Successful Launch, Perfumer's Symposium Proceedings, (3)17

Gas chromatography as an industrial process operation—application to essential oils, (5)17

Historical and recent aspects of essential oils and aroma chemicals, (6)4
Historical development and present activities of the Scientific Committee of the EOA, (6)14

The implementations for the food and flavor industry of shortages and dependence on climate conditions—Flavor Symposium on Natural vs. Artificial, (4)3
Importance of minor components in flavors and fragrances, (1)11
International coordination in the flavor-fragrance industry, RIFM, IFRA, IFEAT, IOFI, (2)53
Interpreting the profile—The Successful Launch, Perfumer's Symposium Proceedings, (3)7
In vitro antimicrobial studies of the essential oil of Tagetes erecta, (5)28

Marketing the fragrance—The Successful Launch, Perfumer's Symposium Proceedings, (3)20

Naarden-Chiris—an expanded raw material source, (2)37

Patents, (1)58; (2)66; (3)53; (4)61; (5)42
A perfumer views sensitization, II, (4)47
Perfumer's Notebook, (2)63
Plant equipment for the production of essential oils and aroma chemicals, (6)48
Present programs and future plans of the EOA, (6)3
Progress in Essential Oils, (1)54; (2)45; (3)46; (4)55; (5)36; (6)54
Progress in perfumery and flavor materials, (2)1

Relationship between odor and flavor, (4)41

Schiff's Bases, (2)43
Statistical references to the world's agricultural and nutritional inadequacies. Future outlook—Flavor Symposium on Natural vs. Artificial, (4)1
The Successful Launch, Perfumer's Symposium Proceedings, (3)1
Syntheses and odor properties of aliphatic, aromatic and cyclic oxyacetonitriles, (2)39
Synthesis of some substituted pyrazines and their olfactive properties, (3)33

There is more to taste than meets the tongue—Flavor Symposium on Natural vs. Artificial, (4)38
Total syntheses of spirovetivanes and khusimone, (1)1
Toxins, aflatoxins, natural toxicants and antinutrients in foods. Safety data required for food additives—Flavor Symposium on Natural vs. Artificial, (4)14
The transformation of Norda, (4)51
Turpentine as a source of perfume and flavor materials, (1)45

Vetiver oils of different geographical origins, (1)23
Violet odor in perfumery, (1)29

The Way It Was, (1)59; (2)64; (3)54

Author Index for Volume 3

Acchiardi, J. (5)25

Bassin, A. (3)20
Bedoukian, P. Z. (1)29; (2)1; (6)16
Bonmati, R. (5)17
Boyd, F. L. (6)14
Broderick, J. (4)20
Bruni, B. (5)25
Buchi, G. H. (1)1
Buil, P. (5)1

Calabretta, P. (3)33
Calamondin (2)63
Chodroff, S. (6)48
Christie, S. (3)17
Cook, M. K. (2)43

Derbesy, M. (2)32
Derfer, J. M. (1)45
Dorsky, J. (6)51

Friedman, G. (3)3

Garnero, J. (5)1
Granger, R. (5)25
Grover, J. S. (5)28
Guiochon, G. (5)17

Hale, R. B. (1)23
Hall, R. (4)14
Hoffmann, H. (3)10
Hopper, P. (4)24

Jellinek, J. S. (2)27

Kare, M. (4)38
Kenney, D. (1)58; (2)66; (3)53; (4)61; (5)42
Kingston, B. H. (4)41
Kulka, K. (2)39; (6)4

Laurent, G. (4)1
Lawrence, B. M. (1)54; (2)45; (3)46; (4)55; (5)36; (6)21, 54
Lemberg, S. (1)23
Lindsay, A. F. (1)51; (6)3

Mills, D. (3)7

Ohloff, G. (1)11

Peill, A. J. C. (4)3
Peter, H. (2)32
Peyron, L. (5)25

Rao, J. Tirumala (5)28
Remy, M. (2)32
Roard, D. (2)32
Rogers, J. A., Jr. (6)41
Rossi, J. C. (5)25

Saunders, H. C. (4)47
Shaw, P. E. (6)35
Steorts, N.H. (4)9
Stoller, L. (1)59; (2)64; (3)54
Swaine, R. L., Jr. (2)43

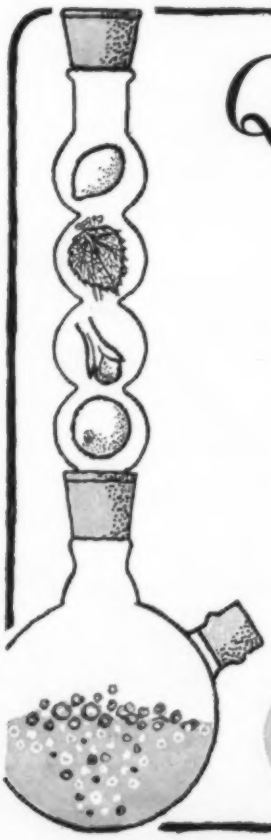
Tabacchi, R. (5)1

Von Furstenberg, D. (3)30

Wood, T. (1)33

Yureko, J. M., Jr. (2)39

Zazula, T. (2)39



Quality Essential Oils

LIMES DISTILLED
EXPRESSED and HAND PRESSED

BITTER ORANGE
HAND PRESSED W.I.

BAY LEAF and PIMENTO LEAF W.I.

Manufacturers of Folded and Terpeneless Citrus Oils and Flavor and Fragrance Specialty Products.

CITRUS and ALLIED ESSENCES LTD.
65 SOUTH TYSON AVENUE, FLORAL PARK, N.Y. 11001 • 212-343-0030 • 516-354-1200
WEST COAST OFFICE: 1500 EAST MELODY LANE, FULLERTON, CALIFORNIA 92631 • 714-526-5404

MEMBER RIFM